



# HOMEMADE LOUKOUMADES



## *International* **PASTRY PUFFS** (DONUTS)



- ◆ **PRE-BAKED**
- ◆ **FULLY-COOKED**
- ◆ **WARM TO SERVE**
- ◆ **READY IN MINUTES**



KONTOS NUMBER	EAN	PRODUCT NAME	PACK WT	CASE					PALLET	
				PACK	NET WT	DIMENSIONS	CUBE	SHIP WT	PAT	CAP
71001	2-00-32394-71001-6	Loukoumades	12 Lbs.	1/12 Lbs.	12 lbs.	17.00" L x 12.25" W x 6.50" H	0.78	13 lbs.	10 x 8	80

FOR MORE INFORMATION PLEASE CONTACT US AT: 1-800-969-7482 • [WWW.KONTOS.COM](http://WWW.KONTOS.COM)  
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## Kontos Homemade Greek Loukoumades - (Pastry Puffs)

**Kontos Foods' Homemade Greek Loukoumathes, or Pastry Puffs**, are an extremely versatile dessert. With a little creativity, this classic Greek dessert becomes an International delight! Served as a plated-dessert, butler-passed, on a Viennese table, and even family-style.

- Bake on a sheet pan in pre-heated 375°F oven for 10-minutes (shaking the pan after 5-minutes to bake on all sides).
- Microwave for about 30 seconds.
- For best results, deep fry in a covered fry basket for approximately 2½ minutes.

### Greek - Loukoumathes

Immediately after heating, immerse in **Syrup**, and dust with a light Ground Cinnamon. Serve warm.

### French – Beignets

A popular 'square' dessert served in New Orleans, but in some areas of France they are also made round. Right after heating dust with Confectioner's (10X) Sugar. Serve warm with strong coffee.

### Italian - Zeppole

Immediately after heating, cover with Confectioner's (10X) Sugar. Serve warm. For effect, serve in white paper bag.

### Italian (again) - Struffoli

A popular decorative dessert served during the Christmas holidays. Heat and dredge in Syrup. Pile high (forming a pyramid) in a decorative bowl/platter and then sprinkle with multi-colored (round) sprinkles. Serve warm family-style.

### Mexican & Southwestern - Sopaipillas

Immediately after heating, dust with Sugar and Ground Cinnamon. Serve warm.

### Indian - Gulab Jamun

Heat and immerse in Simple Syrup flavored with Ground Cardamom and Rosewater (for the Rosewater, you may substitute Saffron).

### Lebanese - Awwamaat

Immediately after heating, immerse in Simple Syrup flavored with Orange Water and Rosewater. Serve warm.

### Turkish - Lokme

Immediately after heating, dredge in **Syrup**, and then dust with Confectioner's (10X) Sugar. Serve warm.

### Okinawan – Andagi

Dredge in a Simple Syrup after heating and then roll in Ground Cinnamon until completely covered. Serve warm.

### South American - Bunuelos

After heating, dredge in a Simple Syrup, made with Brown Sugar, Cinnamon, Guava, Anise, and water. Alternative spellings and/or pronunciations are *Bermuelos* and *Bunyols*.

### Hawaiian & Portuguese - Malassada

Heat and then dust with a mix of Confectioner's (10X) Sugar and Ground Cinnamon. Serve warm.

Once heated, pump Bavarian Creme, Jelly, or Peanut Butter into each. Serve warm as your signature dessert.

**Note: Kontos Pastry Puffs** may also act as a substitute for **Profiteroles** (pâte à choux or choux pastry balls that are cream filled) when creating **Croque-en-Bouche** (Croquebouché).



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Menu Ideas**